



Deep Fried Sriracha Turkey



Dairy Free



Very Healthy



Popular

READY IN



60 min.

SERVINGS



18

CALORIES



10762 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 cup carrots cut into 1-2 inch pieces
- ☐ 2 cups celery cut into 1-2 inch pieces
- ☐ 2 cups chicken stock see
- ☐ 35 lb corn oil plus more if needed
- ☐ 0.3 cup flour
- ☐ 6 cloves garlic smashed
- ☐ 0.5 tsp sea salt
- ☐ 2 tsp kosher salt

- ☐ 3 tbsp butter (I like Earth Balance)
- ☐ 1 tbsp olive oil
- ☐ 2 tbsp olive oil
- ☐ 1 large onion
- ☐ 2 tsp salt
- ☐ 18 servings salt and pepper
- ☐ 1.5 tbsp sriracha to taste (or)
- ☐ 2 tbsp sriracha
- ☐ 1 tbsp sugar
- ☐ 1.5 tsp sugar
- ☐ 114 lb turkey
- ☐ 2 turkey meat dark bone-in
- ☐ 5 cups turkey stock (you may need slightly more or less)
- ☐ 7 cups water

Equipment

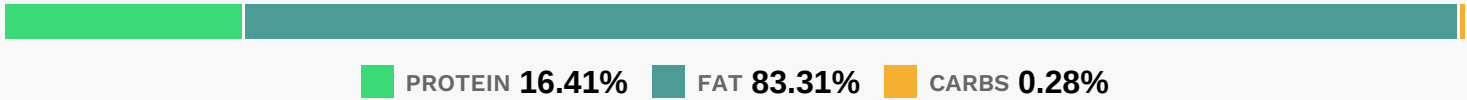
- ☐ oven
- ☐ whisk
- ☐ sieve
- ☐ roasting pan
- ☐ kitchen thermometer
- ☐ oven mitt
- ☐ deep fryer

Directions

- ☐ Save Recipe
- ☐ Print Recipe
- ☐ Deep Fried Sriracha Turkey

- ☐ Ingredients11 – 14 lb turkey, your turkey should not exceed 14 lbs35 lb jug of peanut or corn oil, plus more if needed
- ☐ Sriracha Injection Marinade Ingredients2 cups chicken stock2 tbsp olive oil2 tbsp sriracha1 tbsp sugar2 tsp kosher salt1/2 tsp granulated garlic
- ☐ Turkey Stock Ingredients1 tbsp olive oil2 turkey legs, or 2 lbs. bone-in dark turkey meat1 large onion, large dice2 cups celery, cut into 1–2 inch pieces½ cup carrots, cut into 1–2 inch pieces6 cloves garlic, smashed7 cups water
- ☐ Salt and pepper
- ☐ Sriracha Gravy Ingredients5 cups turkey stock (you may need slightly more or less)3 tbsp non-hydrogenated margarine (I like Earth Balance)¼ cup flour1 ½ tbsp sriracha (or to taste)2 tsp salt1 ½ tsp sugar
- ☐ You will also needsaucepan, marinade injector, turkey deep fryer that includes a poultry rack, propane tank, oven mitts, sheet tray, probe thermometer(s), large oven-safe braiser, saute pan or roasting pan, mesh strainer, whisk
- ☐ Prep Time: 12 Hours
- ☐ Total Time: 35 – 60 Minutes
- ☐ Servings: Varies based on the size of your turkey – estimate about 1 lb. per person
- ☐ Kosher Key: Meat

Nutrition Facts



Properties

Glycemic Index:19.78, Glycemic Load:2.1, Inflammation Score:-10, Nutrition Score:70.196956313175%

Flavonoids

Apigenin: 0.32mg, Apigenin: 0.32mg, Apigenin: 0.32mg, Apigenin: 0.32mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Isorhamnetin: 0.42mg, Isorhamnetin: 0.42mg, Isorhamnetin: 0.42mg, Isorhamnetin: 0.42mg Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 1.76mg, Quercetin: 1.76mg, Quercetin: 1.76mg, Quercetin: 1.76mg

Nutrients (% of daily need)

Calories: 10762.09kcal (538.1%), Fat: 1002.42g (1542.18%), Saturated Fat: 101.61g (635.07%), Carbohydrates: 7.51g (2.5%), Net Carbohydrates: 7g (2.55%), Sugar: 4.42g (4.91%), Cholesterol: 1471.4mg (490.47%), Sodium: 3232.71mg (140.55%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 444.23g (888.45%), Vitamin E: 133.22mg (888.13%), Vitamin B3: 157.31mg (786.56%), Selenium: 437.35µg (624.79%), Vitamin B6: 12.32mg (615.83%), Vitamin B12: 24.89µg (414.79%), Phosphorus: 3768.64mg (376.86%), Vitamin K: 377.66µg (359.68%), Zinc: 36.51mg (243.43%), Vitamin B2: 3.88mg (227.98%), Vitamin B5: 16.61mg (166.09%), Potassium: 4730.48mg (135.16%), Magnesium: 517.96mg (129.49%), Iron: 17.92mg (99.56%), Copper: 1.65mg (82.56%), Vitamin B1: 1.04mg (69.14%), Vitamin D: 6.12µg (40.79%), Folate: 157.12µg (39.28%), Vitamin A: 1877.2IU (37.54%), Calcium: 241mg (24.1%), Manganese: 0.3mg (15.23%), Vitamin C: 3.57mg (4.32%), Fiber: 0.5g (2.01%)